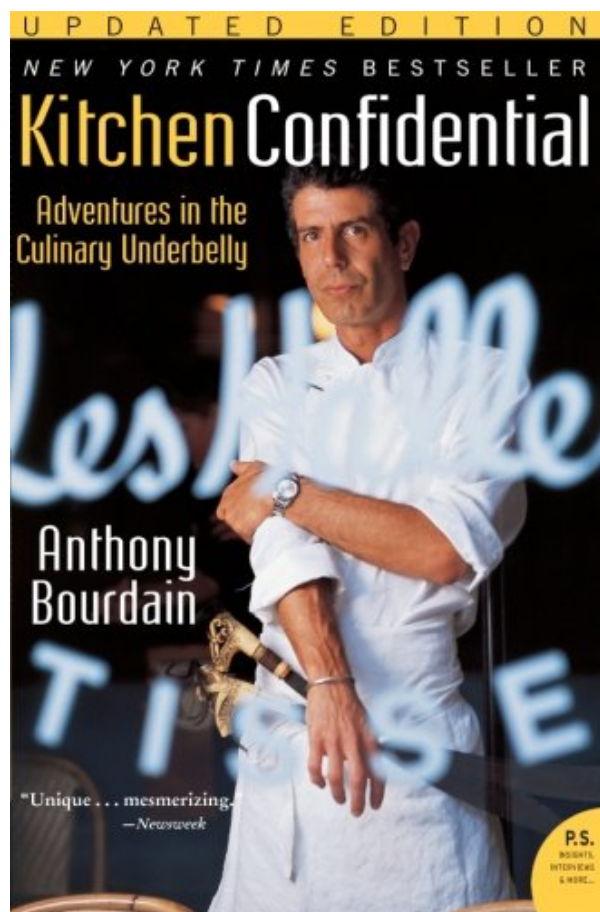
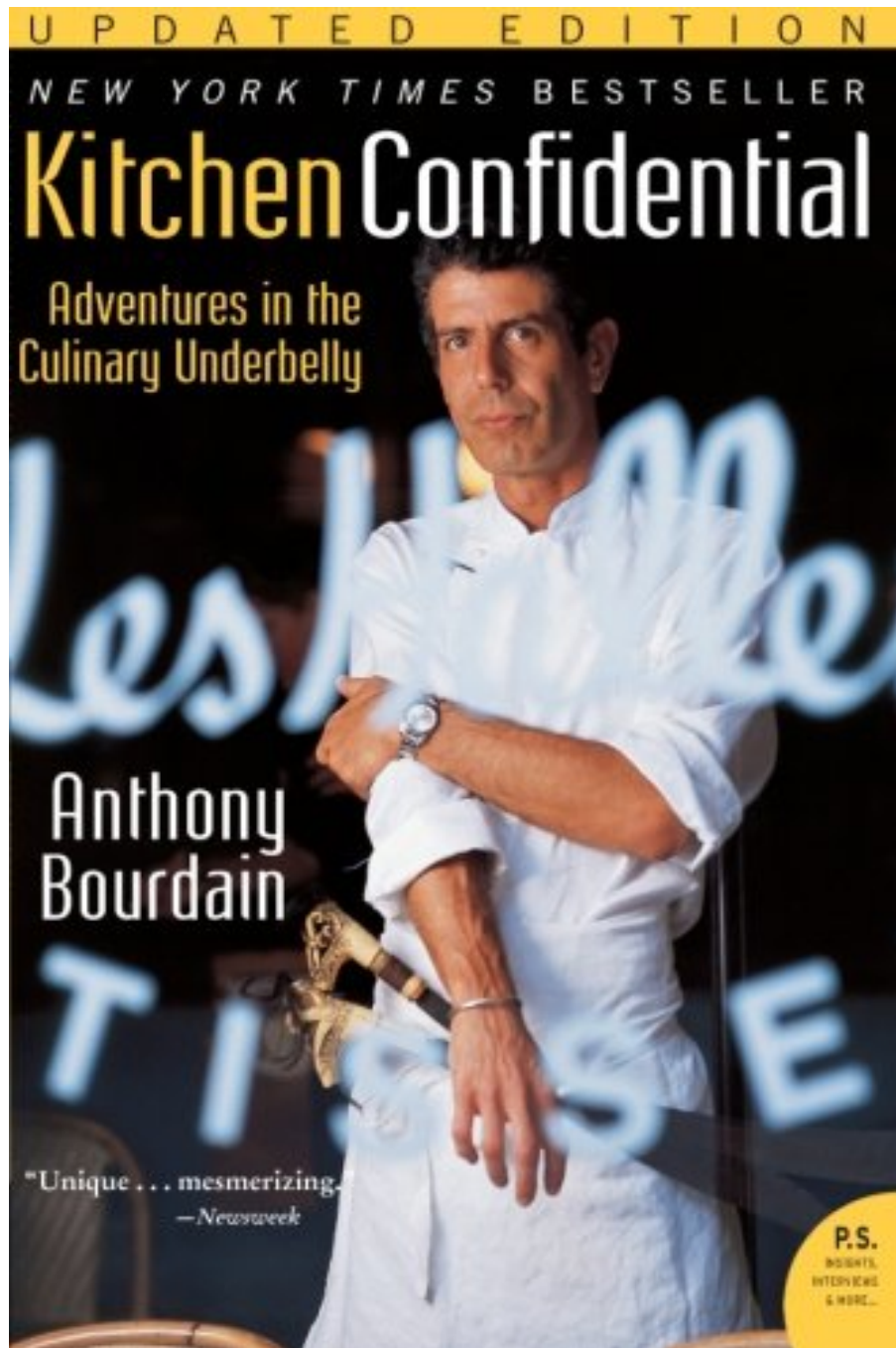


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A deliciously funny, delectably shocking banquet of wild-but-true tales of life in the culinary trade from Chef Anthony Bourdain, laying out his more than a quarter-century of drugs, sex, and haute cuisine—now with all-new, never-before-published material.

- Sales Rank: #2291 in Books
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Features

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10/10 career chefs should read.

By Amazon Customer

This book is fantastic. I've been looking for something that explains how I should work as a line cook and this book exceeded my expectations. Anthony Bourdain explains in such detail not simply what is expected but how to exceed expectations. He lays out a spectrum before your very eyes that encompasses the lowest and the greatest of the industry and gives you a bar to reach and exceed. This is definitely a book for someone new to the industry and will help me as I continue my career.

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Incredible book about all there is to know in the food industry

By Russell B

This book is incredible and touches on just about everything that happens in the restaurant industry. Not only will you learn about all the ups and downs but you'll also get to understand what chefs do that makes their food better than your typical "house" meal as well as what it takes to learn the discipline of surviving in the industry.

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Its a good read for those who want to enter the business

By malu

Very entertaining it gives you a realistic insight of how Anthony Bourdain got his foot in the door and managed to be the success he is now in spite of the social culture of the era. Its a very NYC story. It's also a glimpse of how hard work is essential in order to be a chef . Its a good read for those who want to enter the business.

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